

32. (New) The boiled sugar composition according to claim 31, having a glass transition temperature above ambient temperature.

33. (New) The boiled sugar composition according to claim 31, having a glass transition temperature of greater than 30°C for its effective water content.

34. (New) The boiled sugar composition according to claim 31, wherein the anti-crystallizing agent is hydrogenated or oxidized.

35. (New) The boiled sugar composition according to claim 31, wherein the ratio by weight of anti-crystallizing agent to the very soluble compound is in the range of 10/90 to 90/10.

36. (New) The boiled sugar composition according to claim 31, wherein the ratio by weight of anti-crystallizing agent to the very soluble compound is in the range of 20/80 to 80/20.

37. (New) The boiled sugar composition according to claim 31, comprising by weight on a dry basis 25% to 35% of mannitol and by weight on a dry basis 65% to 75% of a fraction of hydrogenated dextrans.

38. (New) The boiled sugar composition according to claim 31, comprising by weight on a dry basis 65% to 75% of mannitol and by weight on a dry basis 25% to 35% of a fraction of hydrogenated dextrans. --

#### REMARKS

New claims 31 to 38, have been redrafted to clearly define the subject of the invention which concerns a specific boiled sugar composition.

Support for this new claim 31 can be found:

- in the whole specification, for "boiled sugar composition",
- and in page 9 line 23-25, for the mention "whereby .....microcrystallized surface".